



# Capra Valtellina



**Region:** Lombardy

**Country:** Italy

**Milk:** Pasteurized Goat

**Texture:** Semi-hard

**Aging:** 4-6 months

**Size:** 6 pound wheel

High in the mountains dividing Italy from Switzerland lie shepherds who have been herding goats and making cheese there for centuries. Capra Valtellina is made by a small producer in this area. Capra Valtellina is complex with a long finish, a little nutty and a little herbal.

Tomales Bay Foods  
Wholesale  
707.789.9433

Cowgirl Creamery  
Mail Order  
866.433.7834

*Information from the Library of Cheese*  
[www.cowgirlcreamery.com](http://www.cowgirlcreamery.com)

